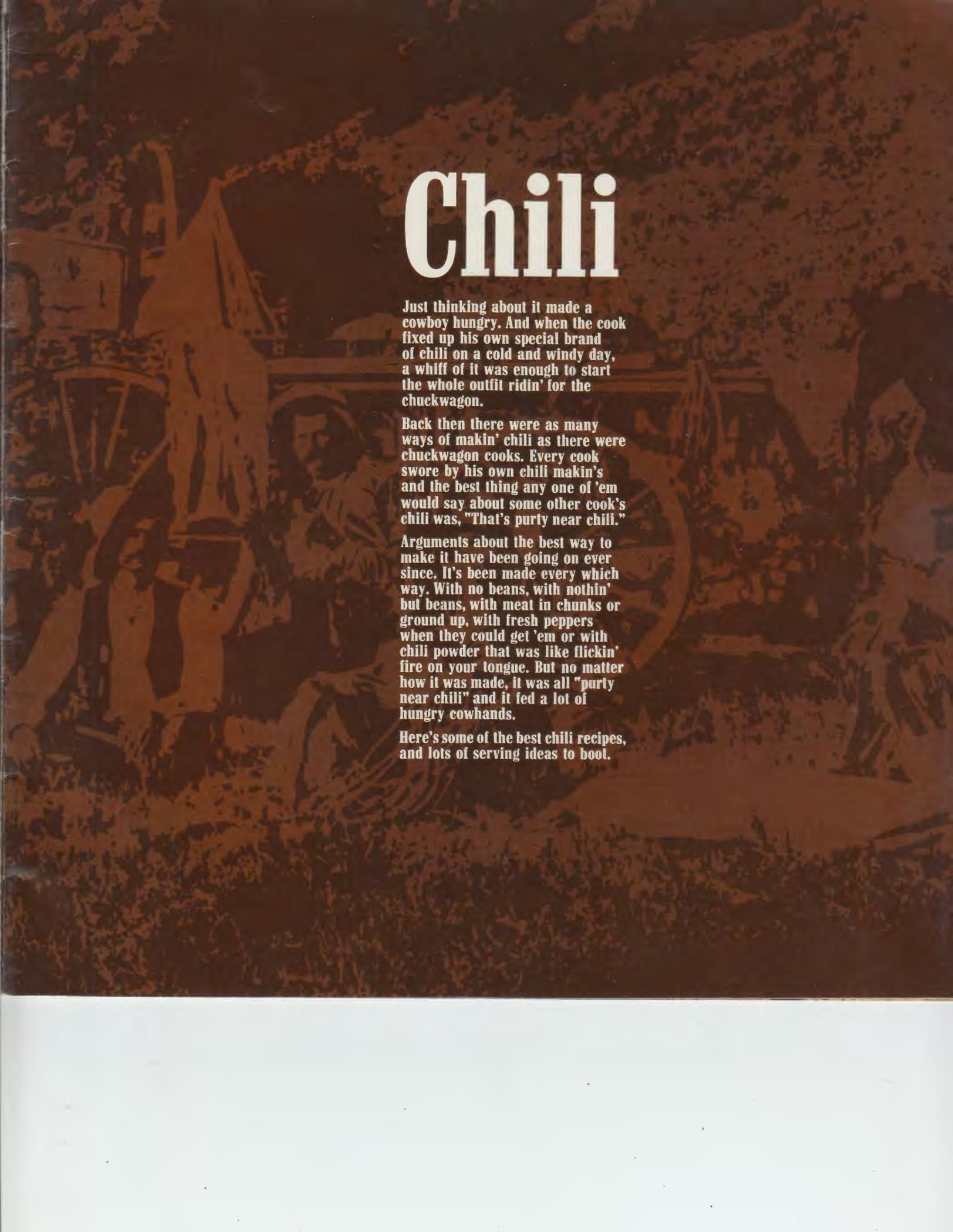


Famous Chili Recipes from Marlboro Country





Chili

Just thinking about it made a cowboy hungry. And when the cook fixed up his own special brand of chili on a cold and windy day, a whiff of it was enough to start the whole outfit ridin' for the chuckwagon.

Back then there were as many ways of makin' chili as there were chuckwagon cooks. Every cook swore by his own chili makin's and the best thing any one of 'em would say about some other cook's chili was, "That's purty near chili."

Arguments about the best way to make it have been going on ever since. It's been made every which way. With no beans, with nothin' but beans, with meat in chunks or ground up, with fresh peppers when they could get 'em or with chili powder that was like flickin' fire on your tongue. But no matter how it was made, it was all "purty near chili" and it fed a lot of hungry cowhands.

Here's some of the best chili recipes, and lots of serving ideas to boot.

TEXAS RED

"Chili pangs" could strike a man whenever the skies got gray and the wind turned cold. A plate of Texas Red was a sure cure. Hot and hearty, it was the kind of chili that warmed a cowhand's belly and brought him back for more.

- 1/4 pound suet, finely chopped
- 6 pounds lean beef, coarsely cubed
- 1 cup chili powder (about 4 1/2 ounces)
- 2 tablespoons crushed cumin seeds
or ground cumin
- 2 tablespoons ground oregano
- 2 tablespoons salt
- 1 to 2 tablespoons cayenne pepper
- 4 cloves garlic, minced
- 2 quarts beef stock or canned beef broth
- 1/2 cup masa harina or cornmeal
- 1/2 cup cold water

Fry suet in Marlboro Chili Kettle until crisp. Then add beef, about 1 pound at a time, and brown, stirring as it cooks. Remove each pound after browning. When all meat is browned, return it to kettle and add seasonings and beef stock or broth. Cover and simmer 1 1/2 - 2 hours. Skim off fat. Combine masa harina or cornmeal with cold water and stir thoroughly into chili. Simmer 30 minutes. Makes about 3 3/4 quarts.





ORIGINAL SAN ANTOINE CHILI

Chuckwagon cooks from around San Antone were mighty proud of their chili and mighty set in their ways of puttin' peppers in and leavin' beans out. But San Antone Chili sure stuck to your ribs, and even if you liked beans, you didn't complain. At least not where the cook could hear you.

- 1/2 pound suet
- 2 pounds lean beef shoulder
- 1 pound lean pork shoulder
- 3/4 cup flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 onions, chopped
- 6 cloves garlic, minced, *or* 1 teaspoon garlic powder
- 1 1/2 quarts beef stock *or* canned beef broth
- 4 dried Ancho peppers*
- 1 dried Pastilla pepper*
- 1 dried Casbel pepper*
- 1 tablespoon crushed cumin seeds *or* ground cumin

Fry suet in Marlboro Chili Kettle. Remove suet and discard. Cut meat into 1/2-inch cubes. Combine flour, salt and pepper in brown paper bag. Add meat and shake to coat. Save remaining flour. Sear floured meat in hot fat, stirring to prevent sticking. Add onions and garlic; cook and stir until soft. Add beef stock or broth and bring to a boil; then reduce heat and simmer slowly while preparing peppers.

Wash peppers under cold running water; remove stems and seeds. Put in a saucepan; cover with water and boil for 5 minutes. Let steep 10 minutes. Lift out peppers and grind or puree, adding 1 1/2 cups water in which peppers were cooked. Add to meat, cover and simmer 2-3 hours or until meat is tender. Grind cumin seeds using a mortar and pestle or a heavy spoon in a cup; add to chili. Add salt to taste. Mix flour saved from browning meat (about 1/4 cup) with cold water; add to chili and cook 3 to 5 minutes to thicken. Makes about 2 1/2 quarts.

*If these peppers are unavailable, substitute 4 to 6 tablespoons of chili powder.





CYCLONE CHILI

When a blue norther was howlin' across the plains, a plate of Cyclone Chili tasted mighty fine to a cowboy. Green tomatoes and pieces of cactus, thrown in with the beef and peppers, sure helped chase the cold.

1/3 cup lard

4 pounds beef chuck, cut into 1/2 - inch cubes

1 large onion, chopped

3 cloves garlic, finely chopped

**1 cup drained canned nopalitos (cactus pieces)
or cooked green pepper strips**

**12 canned (or fresh) Serrano peppers, seeded and
chopped, or 12 tiny green hot pickled peppers,
seeded and chopped**

**2 10-ounce cans Mexican green tomatoes or 3
cups of cut-up, fresh tomatillos* (about 10)**

1 6-ounce can tomato paste

1 1/2 cups beef stock or canned beef broth*

**1/3 cup chopped fresh coriander or 1 1/2 teaspoons
ground coriander**

**5 teaspoons crushed cumin seeds
or ground cumin**

1 1/2 teaspoons salt

1/2 teaspoon ground black pepper

Heat lard in Marlboro Chili Kettle; add meat, about 1 pound at a time, removing after each pound is browned. After all four pounds are browned, put onions and garlic in kettle and cook until soft. Return all beef to kettle.

Rinse cactus pieces in cold water; drain and add to beef. Also add peppers, green tomatoes, tomato paste, beef stock, coriander, cumin, salt and pepper. Cover and simmer about 2 1/2 hours. Makes about 2 1/2 quarts.

*If using fresh tomatillos, increase beef stock or broth to 3 cups.





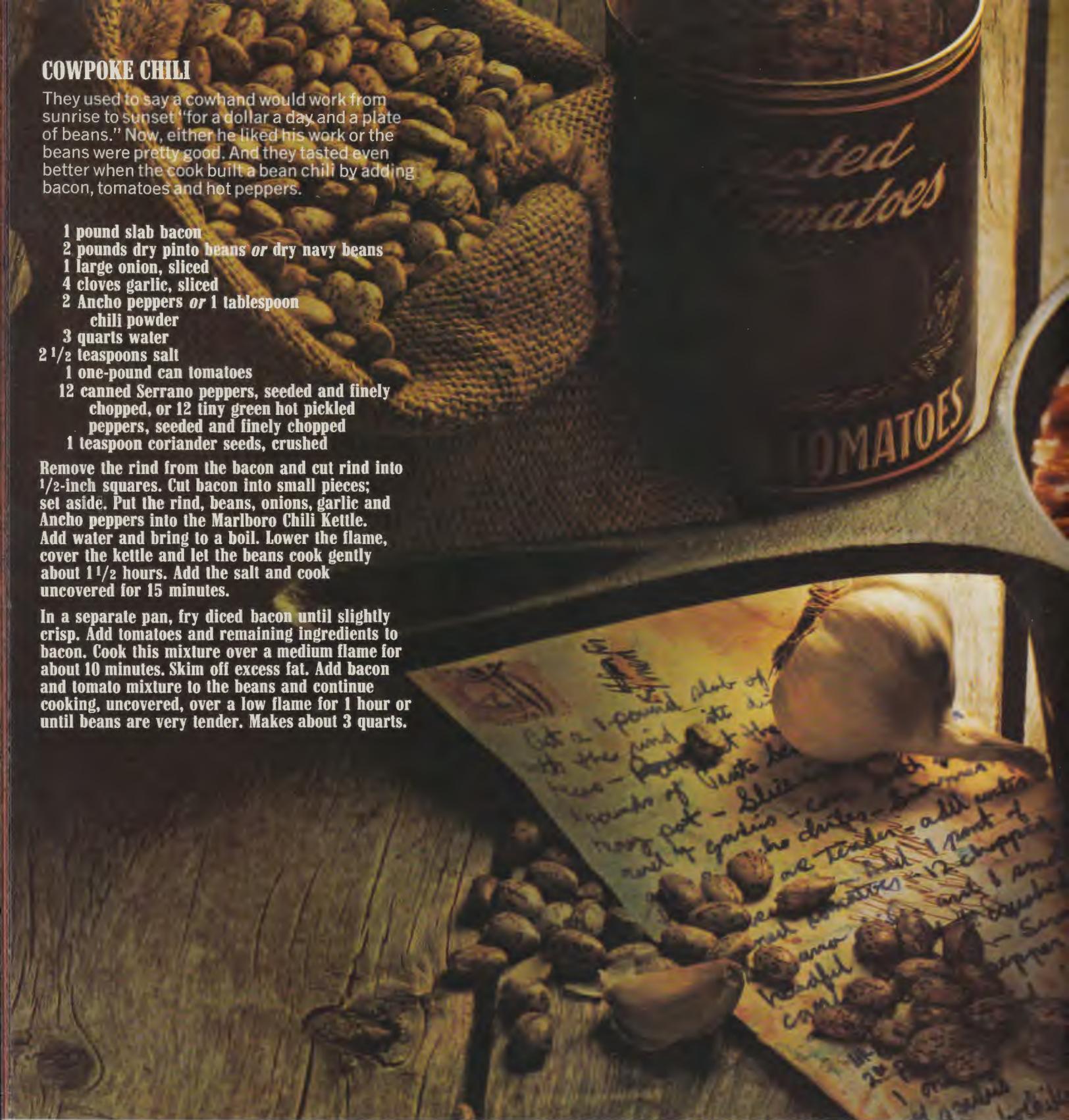
COWPOKE CHILI

They used to say a cowhand would work from sunrise to sunset "for a dollar a day and a plate of beans." Now, either he liked his work or the beans were pretty good. And they tasted even better when the cook built a bean chili by adding bacon, tomatoes and hot peppers.

- 1 pound slab bacon
- 2 pounds dry pinto beans or dry navy beans
- 1 large onion, sliced
- 4 cloves garlic, sliced
- 2 Ancho peppers or 1 tablespoon chili powder
- 3 quarts water
- 2 1/2 teaspoons salt
- 1 one-pound can tomatoes
- 12 canned Serrano peppers, seeded and finely chopped, or 12 tiny green hot pickled peppers, seeded and finely chopped
- 1 teaspoon coriander seeds, crushed

Remove the rind from the bacon and cut rind into 1/2-inch squares. Cut bacon into small pieces; set aside. Put the rind, beans, onions, garlic and Ancho peppers into the Marlboro Chili Kettle. Add water and bring to a boil. Lower the flame, cover the kettle and let the beans cook gently about 1 1/2 hours. Add the salt and cook uncovered for 15 minutes.

In a separate pan, fry diced bacon until slightly crisp. Add tomatoes and remaining ingredients to bacon. Cook this mixture over a medium flame for about 10 minutes. Skim off excess fat. Add bacon and tomato mixture to the beans and continue cooking, uncovered, over a low flame for 1 hour or until beans are very tender. Makes about 3 quarts.





the
sauce
made
with
tomatoes

HEADQUARTERS CHILI

When the outfit got back after months out on a cattle drive, the headquarters cook took over. He had more fixin's to work with, and after a lot of mixin' and tastin' he'd serve up a smooth, thick chili the cowboys could really dig into.

- 3 pounds lean coarsely ground beef
- 2 small green peppers, chopped
- 2 medium onions, thinly sliced
- 2 cloves garlic, crushed
- 1/4 cup cooking oil
- 3 one-pound cans tomatoes
- 3 or 4 tablespoons chili powder
- 2 teaspoons crushed cumin seeds
or ground cumin
- 1/4 teaspoon Tabasco sauce
- 1 cup water
- 3 15-ounce cans pinto beans
or canned kidney beans

Cook beef, green peppers, onions and garlic in oil in Marlboro Chili Kettle until beef is lightly browned. Add all ingredients except beans. Cover and simmer 45 minutes. Stir in undrained beans; cover and simmer 25 minutes. Makes about 4 quarts.





There's lots of good things that chili goes with or on or in.

Like tortillas, Tamales, Sourdough bakin's, Cornbread, Beer bread, Texas Toast, Eggs, Hash, Ground beef, Steak.

And you can fancy up chili with onions, green peppers, tomatoes, avocado or guacamole, and different kinds of cheese.

You get the idea. Chili's not only one of the best eatin' ideas there ever was, but one of the best for satisfyin' all kinds of tastes.

CHILI STEAK

3 pounds rump or round steak, 1 inch thick
1 teaspoon salt
1/2 teaspoon pepper
2 cloves garlic, crushed
3 tablespoons shortening
1/2 cup chopped green pepper
1/2 cup chopped onion
1 1/2 cups Texas Red *or* Original San Antone Chili
1/2 cup strong black coffee

Cut steak into 6 servings. Mix salt, pepper and crushed garlic; season both sides of steaks with mixture. Let stand in a dish (glass or pottery) for about 1 hour. Pat steaks dry and fry in the shortening until browned, turning once. Remove from pan. Cook green pepper and onion in pan until soft; add chili and coffee. Return steaks to pan; bring to a boil. Reduce temperature, cover and cook 45 minutes. Serve with rice. Makes 6 servings.

TEXAS TOAST, CHILI AND EGGS

3 cups Texas Red, Original San Antone *or* Cyclone Chili
Butter
8 eggs, fried or poached
8 thick slices Beer Bread

Heat chili; keep eggs warm. Spread bread slices with butter; fry or grill both sides until golden brown. To serve, spoon chili over bread; drop 2 eggs on each slice. Makes 4 servings.

BEER BREAD

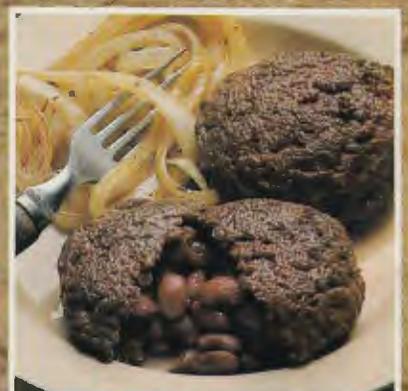
3 cups self-rising flour or 4 cups biscuit mix
3 tablespoons sugar
1 12-ounce bottle or can of beer

Put flour or biscuit mix into large mixer bowl; add beer and mix thoroughly at low speed. Spread in a greased 9x5x3-inch loaf pan. Bake in a 375°F. oven for 45 to 60 minutes or until done. Makes 1 loaf.

GREAT BALLS O' CHILI

2 pounds lean ground beef
2 teaspoons onion salt
1 1/2 cups ~~Chili~~ Chili
6 tablespoons shredded Cheddar cheese

Mix ground beef and onion salt together; divide into 12 balls. Flatten each ball into a 4-inch round. Spoon 1/4 cup chili on center of 6 beef rounds; sprinkle 1 tablespoon shredded cheese over chili. Place remaining beef rounds over chili and press edges together. Pan fry over medium heat or broil until done, about 14 minutes, turning once. Makes 6 servings.



CHILI TOSTADOS

- 8 tortillas
- Cooking oil or shortening
- 2 cups Cowpoke Chili or canned refried beans
- 1 cup Texas Red or Original Antone Chili
- Shredded lettuce
- 1 recipe guacamole
- Chopped tomatoes

Heat $\frac{1}{2}$ inch oil or shortening in frypan, then fry tortillas until crisp. Spread $\frac{1}{4}$ cup heated Cowpoke Chili or refried beans on each; top with 2 tablespoons heated Texas Red or Original San Antone Chili. Top with shredded lettuce. Spoon on $\frac{1}{4}$ cup guacamole and sprinkle with chopped tomatoes. Makes 4 servings.

GUACAMOLE

- 1 large ripe avocado (about 8 ounces)
- $\frac{1}{4}$ cup finely chopped onion
- 1 tablespoon seeded and finely chopped pickled Jalapeño peppers
- 1 tablespoon lemon juice
- $\frac{1}{4}$ teaspoon salt

Peel, pit and mash avocado; add remaining ingredients and mix thoroughly. Makes about 1 cup.

TEXOMA TAMALES

- $\frac{1}{3}$ cup lard
- 2 cups masa harina or cornmeal
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $1\frac{1}{2}$ cups chicken broth
- 2 cups Texas Red or Original San Antone Chili

Beat lard until light and creamy. Mix dry ingredients and beat into lard, a small amount at a time. Beat in chicken broth to make a light, soft dough. Spread half of dough in bottom of a greased 10 x 7 x $1\frac{1}{2}$ -inch baking pan. Spoon chili over the dough. Carefully spread remaining dough over the chili. Bake in a 350° F. oven for 45 minutes. Cut crosswise into 8 tamale shapes. Makes 4 servings.

TRAIL BOSS TORTILLAS

- 1 small or 4 large flour tortillas
- Cooking oil or shortening
- 2 cups Cyclone Chili
- 3 slices Monterey Jack cheese
- Pickled Jalapeño peppers
- Thinly sliced onions

Heat about 1 inch of oil in a frypan. Dip tortillas into hot oil or shortening for a few seconds to soften, then remove. Put Cyclone Chili in center of each tortilla; fold in half. Fry in hot oil or shortening until crisp, turning once. Remove and drain. Place two on each serving plate; top each with a slice of cheese. Slide under a broiler to melt cheese. Serve topped with Jalapeño peppers and onions. Makes 4 servings.



BAKIN'S ON THE PECOS

1 stick butter (1/2 cup)
2 to 4 large cloves garlic,
crushed
8 thick slices crusty bread
6 cups Headquarters Chili
1 cup (4 ounces) shredded
Monterey Jack cheese

Beat butter to soften. Stir garlic into the butter. Spread both sides of bread with garlic butter; place on a baking pan. Bake in a 400°F. oven until crisp and lightly brown, about 20 minutes.

Bring chili to a boil; spoon 3/4 cup into 8 individual heat-resistant bowls. Top each bowl of chili with 1 slice of garlic toast. Sprinkle 2 tablespoons cheese over each. Bake in 400°F. oven until cheese melts, about 5 minutes. Makes 8 servings.



RED EYE HOMINY

2 cups Texas Red Chili
2 one-pound cans hominy,
drained and washed
(3 1/2 cups drained)
1 1/2 cups shredded Cheddar
cheese

Combine chili and hominy; spoon half into a buttered 2-quart casserole. Sprinkle half of the cheese over mixture, then spoon on remaining hominy mixture. Cover and bake in a 350°F. oven for 35 minutes. Remove cover and sprinkle remaining cheese over top. Then return to oven and bake uncovered for 10 minutes. Makes 6 servings.



CHILI FLATS

1 cup Texas Red *or* Original
San Antone Chili
1 cup shredded Cheddar
cheese
4 teaspoons finely chopped
pickled Jalapeño
peppers *or* 8 dashes
Tabasco sauce
12 thick slices crusty bread
or 6 crusty rolls, split
1 sweet onion, thinly sliced
1/2 green pepper (if desired),
thinly sliced

Bring chili to a boil; lower heat and add cheese. Stir until melted; stir in chopped Jalapeño or add dashes of Tabasco. Spoon about 1/4 cup on bottom of each roll or on 1 slice of bread. Top with onion and green peppers. Then top with second slice of bread or top half of roll, if desired. Makes 6 sandwiches.



CHILI HASH

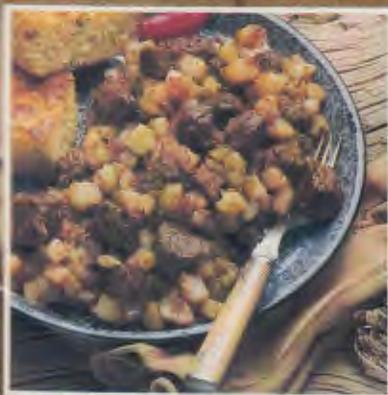
- 1/2 cup chopped onion
- 2 teaspoons butter *or* oil
- 2 cups Texas Red Chili
- 2 cups diced, cooked potatoes

Cook onion in butter until soft. Add chili and potatoes. Cook and stir until hot, and until flavors blend. Serve with mustard if desired. Makes about 4 cups.

JALAPEÑO CORNBREAD

- 1 1/2 cups cornmeal
- 1 1/2 tablespoons sugar
- 1 1/2 cups sourdough starter (see Chili Pie recipe)
- 1 1/2 cups milk
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons cream of tartar
- 2 eggs, slightly beaten
- 1 cup shredded Cheddar *or* Monterey Jack cheese
- 1 cup chopped onion
- 1/2 cup finely chopped pickled Jalapeño peppers

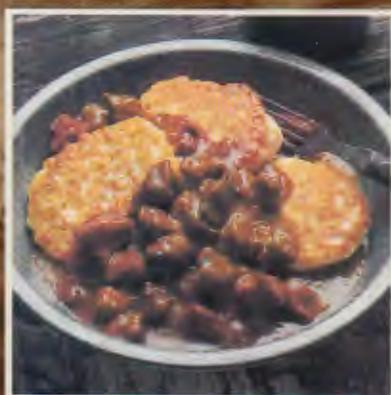
Combine cornmeal and sugar in a mixing bowl. Heat milk to boiling and pour over cornmeal, stirring to blend. Let cool until lukewarm. Add remaining ingredients and mix well. Pour into a greased 9-inch square baking pan. Bake in a 425°F. oven for 40 minutes.



CORN CAKES WITH CHILI

- 2 cups cooked whole kernel corn, canned *or* fresh, drained
- 1/4 cup finely chopped onion (optional)
- 1 cup milk
- 1 beaten egg
- 1 1/2 cups flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 3 cups Texas Red *or* Original San Antone Chili

Combine corn, onion, milk with the beaten egg in a bowl. Combine flour, baking powder and salt in a separate bowl. Add corn mixture and mix just enough to moisten. Drop, by 1/4 cupfuls, onto a lightly greased griddle and fry until golden brown on both sides. Makes ten 3 1/2-inch corn cakes. Heat chili and serve with hot corn cakes. Makes 5 servings.



CHILI PIE

- 3/4 cup cornmeal
- 2 teaspoons sugar
- 3/4 cup milk
- 3/4 cup sourdough starter
- 3/4 teaspoon baking soda
- 3/4 teaspoon cream of tartar
- 1 egg, slightly beaten
- 3 tablespoons melted butter
- 4 cups Texas Red *or* Original San Antone Chili

Combine cornmeal and sugar in a mixing bowl. Heat milk to boiling and pour over cornmeal, stirring to blend. Let cool until lukewarm. Add remaining ingredients, except chili, and mix well. Heat chili; pour into a greased 9-inch square pan or 2-quart baker. Pour the sourdough corn bread batter over the chili. Bake in a 400°F. oven for about 20 minutes or until browned and baked through. Makes 6 to 8 servings.

SOURDOUGH STARTER

- 1 package active dry yeast
- 1 quart lukewarm water
- 2 tablespoons sugar
- 4 cups sifted flour

In a large crock (at least 3 quarts), soften yeast in lukewarm water. Add sugar and flour; beat to mix. Cover and let rise until light, at least 24 hours. Starter may be used at this time or store in the refrigerator for 7 to 10 days. It may be kept indefinitely, if small amounts of fresh water and flour are added from time to time as it is used.

